Marco's
BAR•RISTORANTE•CICCHETTI

Bruschette / Pizzette

All aglio (V) 6.00
Garlic butter & parsley.

Classica (V) 6.00
Mixed cherry tomatoes, spring onions & olive oil.

Margherita (V) 7.00
Tomato, mozzarella and basil.

Parma & rocket 9.50
Tomato, mozzarella, Parma ham, wild rocket, Parmasan shavings, balsamic reduction.

Nduja & Gorgonzola 8.50
Tomato, mozarella, spicy Italian sausage and gorgonz

Ai Funghi (V) 8.50
Tomato, mozzarella, wild mushrooms and truffle oil.

Pasta

Tagliatelle ai funghi (V) 13.95
Wild mushrooms in creamy garlic truffle sauce.

Tagliatelle alla Bolognese 14.95
Traditional slow cooked beef and pork ragu',

Spaghetti alla carbonara 13.95
Pancetta, duck egg, Parmesan and Pecorino cheese.

Lasagna 14.25
Layers of pasta, tomato, béchamel & traditional ragu' with garlic bread & side salad.

Seafood spaghetti 17.95
King prawns, crab meat, clams, mussels, octopus, garlic & chilli.

Mains

Bistecca alla griglia 24.00
10 Oz Aberdeen Angus mature sirloin steak with chunky chips.

Add on: 1.50 ea
Pepe verde sauce (green peppercorn), truffle and Parmesan fries.

Stinco di Vitello 23.95
Slow cooked veal shank, creamy Parmesan mash, crispy shallots, seasonal vegetables & gremolata (parsley, garlic & lemon).

Pollo Ai fungi 19.00
Chicken supreme, creamy wild mushrooms sauce, sautéed new potatoes & tender stem broccoli.

Guazzetto di pesce 21.95
Fish stew: hake, mussels, baby squid, prawns in a rich herb & garlic sauce, duchess potatoes & garlic bread.

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Burgers

Beef burger 13.95
8oz beef burger with gem lettuce, vine tomatoes, grilled red onions, gherkins and mayonnaise served in a brioche bun with chunky chips.

Chicken cajun burger 13.95
Breaded cajun spiced chicken breast whit vine tomatoes, red onions, gherkins and mayonnaise, served in a brioche bun with chunky chips.

Beyond meat burger (V VE) 13.95
Plant based burger with vine tomatoes, grilled red onions and gherkins served in a vegan brioche bun with chunky chips.

Contorni

Mixed salad. (V) 4.2

Rocket, Parmesan and balsamic reduction. 5.20

Sautéed new potatoes with pancetta and rosemary. 4.50

Tender stem broccoli with toasted pine nuts & Parmesan. 3.95

Creamy garlic spinach (V) 3.50

Chunky chips (V VE) 3.95

Skinny chips with Parmesan & truffle. 4.95

Dolci

Tiramisu (V) 5.95

Panna cotta 5.95
Traditional dessert with fruit of the forrest coulis.

Gelato artigianale (V) 5.95
2 scoops of homemade gelato. (ask for today flavours)

Profiteroles (V) 5.95

Affogato (V) 6.45
Gelato, dark chocolate sauce, fresh espresso, Frangelico liqueur and vanilla cream.

Formaggio (V) 7.25
mixed Italian cheeses with homemade chutney. and biscuits.

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